



MENU

STARTER

Soup of the day
with crusty bread *(V, GF available, VE available)*

Home-made Spicy Pork Meatballs
in tomato and basil sauce

Caprese Salad
fresh mozzarella, tomato and basil, with
balsamic glaze *(VE available, GF)*

Smooth Chicken Liver Pate
with oatcakes and red onion marmalade

MAIN COURSE

Beef Bourguignon
red wine, bacon and onion sauce, served with creamy mash

Breast of Chicken a la King
creamy mushroom, pepper and onion sauce, with basmati rice

Roast Loin of Pork with Apple Cider Sauce
with creamy mash *(GF)*

Lentil and Vegetable Dhal
served with basmati rice *(VE, GF)*

**PLEASE NOTE, ACCOMPANIMENTS TO
MAIN COURSES CANNOT BE EXCHANGED**

DESSERT

ADD DESSERT FOR
£6.50

Chefs home-made Tiramisu *(V)*

Raspberry Eton Mess *(V, GF)*

Trio of Sorbets *(GF, VE)*

SIDES

Salt & Chilli Fries £4.50

Hand Cut Chips £4.50

Buttered Vegetables £4.50

Mixed Salad £3.90

Garlic Bread £3.90

Bread & Butter £2.90

Garlic & Coriander Naan £4.50

GF is gluten free
V is vegetarian
VE is vegan

If you have any allergies or intolerances, these **MUST** be declared when ordering.
A discretionary service charge of 10% will be added to tables of 6 or more.